

Tartlets

Ingredients

Trimnings of puff-paste, any jam or marmalade that may be preferred. [Illustration: DISH OF TARTLETS.]

Method

Roll out the paste to the thickness of about 1/2 inch; butter some small round patty-pans, line them with it, and cut off the superfluous paste close to the edge of the pan. Put a small piece of bread into each tartlet (this is to keep them in shape), and bake in a brisk oven for about 10 minutes, or rather longer. When they are done, and are of a nice colour, take the pieces of bread out carefully, and replace them by a spoonful of jam or marmalade. Dish them high on a white d'yoley, piled high in the centre, and serve.

Source: Mrs Beeton's Book of Household Management (1861)

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